

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A method for reducing the microbial contamination comprising treating a food product subject to contamination by a/an enterotoxigenic *E. coli*, verotoxic *E. coli*, enteropathogenic *E. coli*, *Shigella spp.*, *Salmonella spp.*, *Listeria spp.*, *Campylobacter ~~spp.~~spp.*, *Aeromonas hydrophila*, *Staphylococcus spp.*, *Bacillus spp.*, *Candida albicans*, *Hafnia spp.*, *Aeromonas spp.*, ~~*Bacillus spp.*~~, *Citrobacter spp.*, *Klebsiella spp.*, *Micrococcus spp.*, *Achromobacter spp.*, *Proteus spp.*, *Brochothrix spp.*, *Bacillus pumilus*, *Arcobacter spp.*, *Enterococcus spp.*, *Pseudomonas spp.*, *Shewanella spp.*, *Enterobacter spp.*, *Deinoccus spp.*, *Flavobacterium spp.*, *Acinetobacter spp.*, *Methylobacterium radiotoleran*, *Cladosporium spp.*, *Mucor spp.*, *Rhizopus spp.*, *Penicillium spp.*, *Geotrichium spp.*, *Sporotrichium spp.*, *Candida spp.*, *Torula ~~spp.~~spp.*, *Rhodotorula spp.*, ~~*Cladosporium spp.*~~, ~~*Mucor spp.*~~, ~~*Rhizopus spp.*~~, ~~*Penicillium spp.*~~, ~~*Geotrichium spp.*~~, ~~*Sporotrichium spp.*~~, ~~*Candida spp.*~~, *Entamoeba histolytica*, *Naegleria fowleri*, *Giardia lamblia*, *Leishmania spp.*, *Trichomonas vaginalis*, *Trypanosoma spp.*, *Plasmodium spp.*, or *Taxoplasma spp.* microbe with a sufficient amount of a defined dispersion of lactoferrin immobilized on a naturally occurring substrate via the N-terminus region of the lactoferrin to reduce contamination by the microbe.

2. (Currently Amended) The method in accordance with claim 1 wherein the microbe is a *Shigella dysenteriae*, *Shigella flexneri*, *Salmonella typhimurium*, *Salmonella abony* *Salmonella dublin*, *Salmonella hartford*, *Salmonella kentucky*, *Salmonella panama*, *Salmonella pullorum*, *Salmonella rostock*, *Salmonella thompson*, *Salmonella virchow*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Staphylococcus aureus*, *Staphylococcus hyicus*, *Staphylococcus epidermidis*, *Staphylococcus hominis*, *Staphylococcus warneri*, *Staphylococcus xylosus*, *Staphylococcus chromogenes*, *Bacillus cereus*, *Bacillus subtilis*, *Brochothrix*

thermospacta, *Arcobacter butzleri*, *Enterococcus faecium*, *Pseudomonas fluorescense*, *Shewanella putrefaciens*, *putrefaciens*, ~~*Enterobacter*~~ *Enterobacter* *cloa*, *Deinococcus radiopugnans*, *Deinococcus radiodurans*, ~~*Deinobacter*~~ *Deinococcus* *grandis*, *Flavobacterium aquatile*, *Acinetobacter baumannii*, *Acinetobacter calcoaceticus*, or *Acinetobacter radioresistens* microbe.

3. (Currently Amended) The method in accordance with claim 2 wherein the ~~feedstuff~~ food product is a meat.

4. (Original) The method in accordance with claim 3 wherein the meat product is a beef product, a pork product, or a poultry product.

5. (Original) The method in accordance with claim 4 wherein the meat product is a primal cut, a subprimal cut, ready-to-eat or a case-ready meat product.

6. (Original) The method in accordance with claim 5 wherein the case-ready meat product is a chop, steak, ground meat or a cold cut.

7. (Original) The method in accordance with claim 5 wherein the case-ready meat product is a ready-to-eat meat product.

8. (Original) The method in accordance with claim 7 wherein the case-ready meat product is a sausage, salami, bologna, pepperoni, frankfurter, hotdog or a processed deli meat product.

9. (Currently Amended) A case-ready food product containing isolated lactoferrin immobilized on a naturally occurring substrate via the N-terminus

region of the lactoferrin in a concentration between about 0.0001 and about 10 mg per gram of the ~~feedstuff~~ food product.

10. (Currently Amended) The case-ready food product in accordance with claim 9 wherein the ~~composition~~ food product is a meat product.

11. (Original) The case-ready food product in accordance with Claim 10 wherein the meat product is a beef product, a pork product, or a poultry product.

12. (Original) The method in accordance with claim 7 wherein the meat product is a frozen meat product additionally containing a vegetable, dairy, sauce, broth, or gravy ingredient.

13. (Original) The method in accordance with claim 5 wherein the concentration of lactoferrin on the surface of the meat product is from about 0.0001 to about 10 mg /sq.inch.

14. (Currently Amended) The method in accordance with claim 13 wherein the concentration of lactoferrin on the surface of the ~~composition~~ meat product subject to microbial contamination is from about 0.01 to about 1 mg/sq. inch.

15. (Currently Amended) The method in accordance with claim 1 further comprising treating the ~~meat~~ food product with at least one other microbiological decontamination intervention.

16. (Currently Amended) The method in accordance with claim 15 wherein the other ~~microbial~~ microbiological decontamination intervention is

treatment of the food product with ozone, thermal pasteurization, high pressure processing, electrolyzed oxidizing water, ionizing radiation or an antimicrobial agent.

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18. (Original) The method in accordance with claim 5 wherein the microbe is *Listeria monocytogenes*.

19. (Original) The case-ready food product in accordance with Claim 10 wherein the meat product is a frozen meat product that additionally contains a vegetable, dairy ingredient, sauce, broth, or gravy.

20. (Original) The case-ready food product in accordance with Claim 10 wherein the concentration of lactoferrin on the surface of the meat product is from about 0.01 to about 1 mg/sq. inch.